

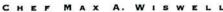


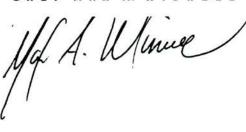


BIENVENIDOS A LA GAVIOTA!



Included in this Menu are Traditional Latin Dishes from Around the World as well as the Chef's Own Creations















APERITIVO

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Manzanilla (Fino), Hartley & Gibson	3.75		
Amontillado, Valdespino	3.75		
SPARKLING			
Brut Classico, Codorniu, Spain Split	4.25		
Brut Anna de Codorniu, Codorniu, Spain	24.00		
Brut Royal Reserve. Philipponat, Champagne, France	36.00		
BLANCO	\$500 max		
Chenin Blanc, L'Ecole, Washington 3.75	18.00		
Morgadio, Rias Baixas, Spain	28.00		
Sauvignon Blanc, Caliterra, Chile	16.00		
Fume Blanc, Hogue Cellars, Washington 3.75	17.00		
Semillon, L'Ecole, Washington	22.00		
Chardonnay Reserve, Carmen Vineyards, Chile 4.25	18.00		
Chardonnay, Hess Select, California 4,25	18.00		
Chardonnay Reserve, Bridgeview, Oregon	22.00		
TINTO			
Merlot, Carmen Vineyards, Chile 3.75	17.00		
Merlot, Hyatt Vineyards, Washington	24.00		
Pinot Noir, Knudsen Erath, Oregon	20.00		
Pesquera, Ribera Del Duero, Spain	28.00		
Rioja, Lorinon, Spain 4.50	19.00		
Cabernet Sauvignon Reserva, Errazuriz, Chile 4.50	22.00		
Cabernet Sauvisnon, Clos Du Val, Napa Valley	24.00		
Cabernet Franc, Letrari, Italy	34.00		
DIGESTIVO			
Cream Sherry, Hartley & Gibson	3.75		
Tawny Port, Presidential	4.00		
Late-Bottled Vintage '75', Nieport	5.50		











TAPAS

CEVICHE Red Snapper and Prawns Marinated in Lime Juice and Cilantro.	5.95
CAMARONES PUNTARENAS Chilled Prawns with Salsa Rosada.	6.50
PULPOS A LA VINAIGRETTE Chilled Octopus with Shallot-Cilantro Vinaigrette and Chiffonade of Lettuce.	5.95
CHAMPINONES CON TOMATE SECO Blanched Mushrooms and Sun-Dried Tomatoes Served Chilled with Garlic, Basil and Olive Oil.	4.95
ENSALADILLA Traditional Spanish Potato Salad.	4.95
PLATANO CON YUCA Plantains and Cassava Root Fried, Served Simply with Fresh Lemon.	5.95
FRIJOLES CON ARROZ Cuban Style Black Beans and Rice Sautéed with Coconut Milk.	4.95
PATATAS BRAVAS Fried Potatoes Served with Spicy Tomato Sauce.	4.95
CARNE DE RES CON LECHE DE COCO Sautéed Beef Tenderloin with Savory Sweet Pepper and Coconut Sauce.	6.95
PINCHITOS Grilled Skewers of Marinated Lamb with Roasted Garlic, Rosemary Demi-Glace	5.95
TORTILLA ESPAÑOLA Fritatta of Potato, Onion and Garlic.	4.95
CAMARONES AL AJILLO Prawns Sautéed in Fragrant Garlic Wine Sauce.	6.50
MEJILLONES CON CREMA Steamed Mussels in Basil, Lemon Bechamel Sauce.	5.95











SOPAS

SOUPS

ZARZUELA DE MARISCOS

5.95

A Mix of Seafood and Vegetables in a Light Saffron Broth.

SOPA DEL DIA

3.75

Chef's Selection for the Day.



SALADS





ENSALADA DE LA CASA Fresh Tomatoes, Roast Peppers, Mushrooms and Mozzarella on a Bed of Leaf Lettuce.

ENSALADA CAPRESE

4.95

Tomatoes, Fresh Mozzarella and Basil Leaves with Radicchio and Endive.

9.50

ENSALADA TRIO

Bay Shrimp, Potato Salad and Fresh Seasonal Fruit. A Tropical Delight.











CARNES

MEAT

CHULETAS DE CORDERO

15.50

Grilled Lamb Chops with Roasted Garlic and Rosemary Demi-Glace.

T-BONE DE TERNERO

17.95

Veal T-Bone Steak Grilled and Finished with Shallot-Caper Browned Butter.

CARNE DE RES CON LECHE DE COCO

6 oz. 12.95

Sautéed Beef Tenderloin with a Savory Coconut and Bell Pepper Sauce.

10 oz.

17.50

CHURRAZCO ARGENTINO

15.95

12 oz. New York Steak Grilled Argentine Style. Dressed with Chimichurri Sauce.











POLLO POULTRY

GALLINA A LA NARANJA Roasted Half Game Hen with Savory Orange Sauce.	13.95
POLLO HUEHUETENANGO Sautéed Chicken Breast with Guatemalan Tomatillo and Cilantro Sauce.	12.95
POLLO EN MOLE Grilled Chicken Breast with House Prepared Chile Chocolate Sauce.	12.95
POLLO CON CHAMPIÑONES	13.95

Sautéed Chicken Breast in Creamy Mushroom and Onion Sauce.











DEL MAR

SEAFOOD

GAMBAS A LA PIMIENTA

16.95

Sautéed Jumbo Shrimp in a Creamy Tomato and Sweet Pepper Sauce.

GAMBAS AL AJILLO

15.95

Jumbo Shrimp Sautéed in Fragrant Garlic Wine Sauce.

FRUTOS DEL MAR

14.95

A Sauté of Fish, Jumbo Shrimp and Shellfish in a Creamy Orange Coconut Sauce.

PESCADO EN PAPRIKA

13.95

Monkfish Sautéed in Spicy Paprika White Wine Sauce.











ESPECIALIDAD DE LA CASA

House Specialty



From the Coast of Spain to your Own Table Comes this World Famous Dish— A Delicious Mixture of Fresh Seafood, Flavorful Meats and Rice, Seasoned with Saffron, One of the Most Expensive Spices in the World. You Will Enjoy a Taste of the Real Spain.

15.95 per person













COCINA VEGETARIANA

VEGETARIAN

VERDURA PARRILLA

10.95

A Seasonal Selection of Grilled Fresh Vegetables with Roasted Garlic and Extra Virgin Olive Oil.

TORTA RUSTICA

10.95

Fresh Seasonal Vegetables Layered with Parmesan Rice and Baked in Delicate Pastry Crust.

FRIJOLES CON ARROZ

9.95

Black Beans and Rice Seasoned with Coconut Milk and Garnished with Fresh Avocado and Tomato.

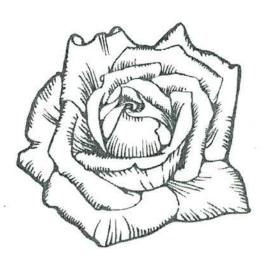












Thank You For Your Visit We Hope You Enjoy Your Evening.



